

Provenance Sauvignon Blanc 2008

The wine has a translucent colour with a green edge, showing prominent tropical, gooseberry and fruit salad flavours followed by hints of grass and a flinty aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Saronsberg Cellar

winemaker : Dewald Heyns

wine of origin : Breede River

analysis : **alc** : 13.0 % vol **rs** : 2.3 g/l **pH** : 3.37 **ta** : 6.5 g/l **va** : 0.5 g/l **so2** : 143 mg/l **fso2** : 45 mg/l

type : White

pack : Bottle **closure** : Cork

*Silver Veritas 2007

in the vineyard : Cultivar: Sauvignon Blanc

Clones: SB 10/ R99; SB316/Ramsey

Age: 10 and 15 years respectively

Soil: Structured red and weathered shale soils

about the harvest: The grapes were picked in the early morning hours in five separate pickings to maximize flavour diversity.

Harvest dates: 18 - 30 January 2007

Yield: 5 - 8 ton/ha

Balling at harvest: 19.5° - 22.5° B

pH at harvest: 3.22

Total acid at harvest: 7.5 - 11.5 g/l